

CLAIMS

1. Process for manufacturing low-fat fibre-enriched snacks, comprising the step consisting in
5 incorporating into the paste used for the manufacture of said snacks from 1 to 30%, preferably from 2 to 20% and still more preferably from 2.5 to 15%, by weight relative to the finished
10 product of branched maltodextrins having between 15 and 35% of 1→6 glucoside bonds, a reducing sugar content of less than 10%, a molecular weight Mw of between 4000 and 6000 g/mol and a number-average molecular weight Mn of between 2000 and 4000 g/mol.
- 15 2. Process according to Claim 1, wherein said branched maltodextrins have a reducing sugar content of between 2 and 5% and an average molecular weight Mn of between 2000 and 3000 g/mol.
- 20 3. Process according to Claim 1, wherein said branched maltodextrins have an insoluble fibre level greater than or equal to 50% on a dry matter basis.
4. Process according to Claim 1, wherein all or some
25 of the branched maltodextrins are hydrogenated.
5. Process according to Claim 1, wherein the water content of the paste is between 20 and 45%.
- 30 6. Process according to Claim 1, wherein said branched maltodextrins are mixed with 1 to 2.5% by dry weight of standard maltodextrins having a reducing sugar content greater than 5%.
- 35 7. Low-fat fibre-enriched snacks, comprising from 1 to 30%, preferably from 2 to 20% and still more preferably from 2.5 to 15%, by weight of branched maltodextrins having between 15 and 35% of 1→6 glucoside bonds, a reducing sugar content of less

than 10%, a molecular weight Mw of between 4000 and 6000 g/mol and a number-average molecular weight Mn of between 2000 and 4000 g/mol.

- 5 8. Snacks according to Claim 7, wherein said branched maltodextrins have a reducing sugar content of between 2 and 5% and an average molecular weight Mn of between 2000 and 3000 g/mol.
- 10 9. Snacks according to Claim 7, wherein said branched maltodextrins have an insoluble fibre level greater than 50% on a dry basis.
- 15 10. Snacks according to Claim 7, comprising on a dry matter basis:
- 6 to 14% of branched maltodextrins having a reducing sugar content of between 2 and 5%, a molecular weight Mw of between 4000 and 6000 g/mol and an average molecular weight Mn of
20 between 2000 and 3000 g/mol;
- at least 80% of a source of starch;
- at least 0.5% of emulsifier.
- 25 11. Snacks according to Claim 7, further comprising 1 to 2.5% by dry weight of standard maltodextrins having a reducing sugar content of greater than 5%.